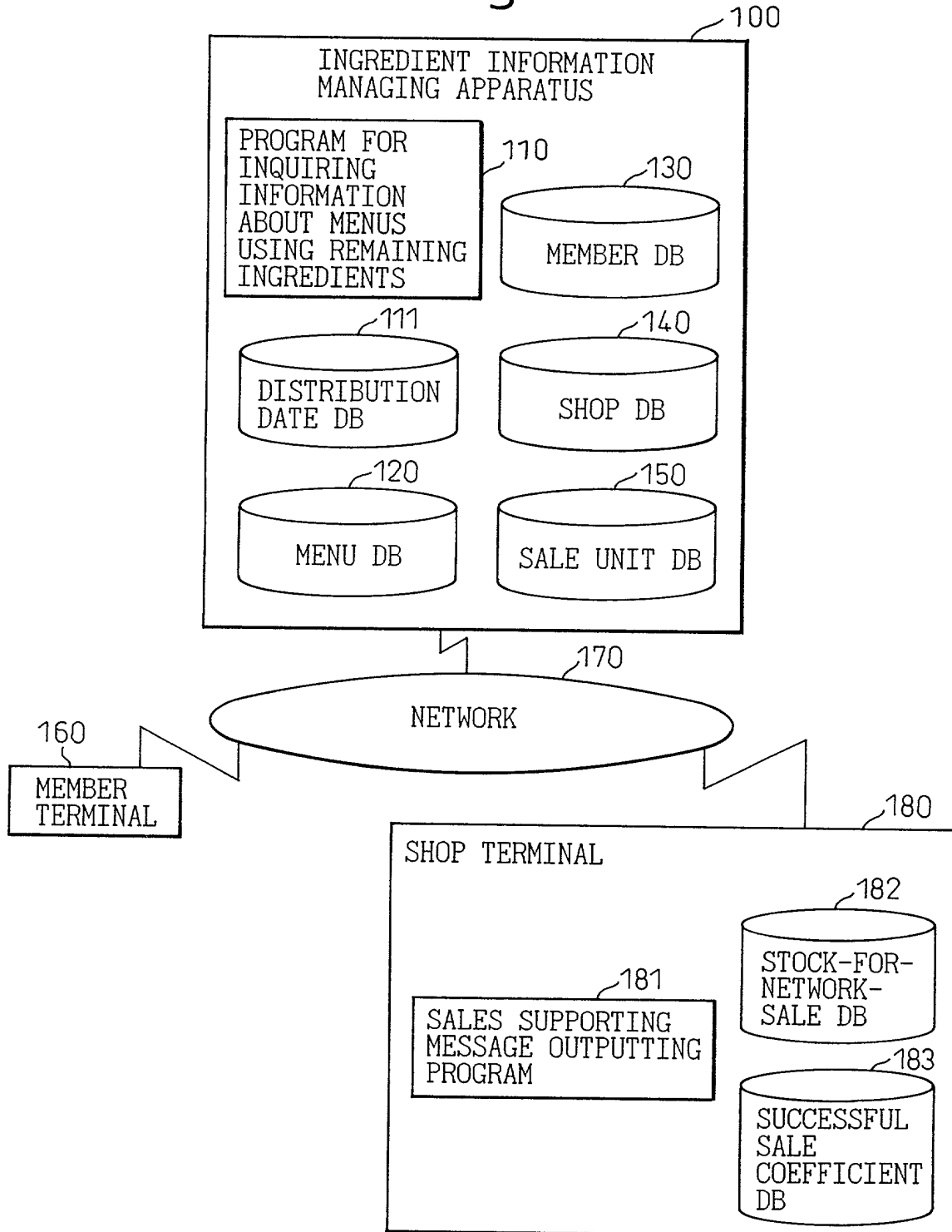


1/17

Fig.1



2/17  
Fig.2

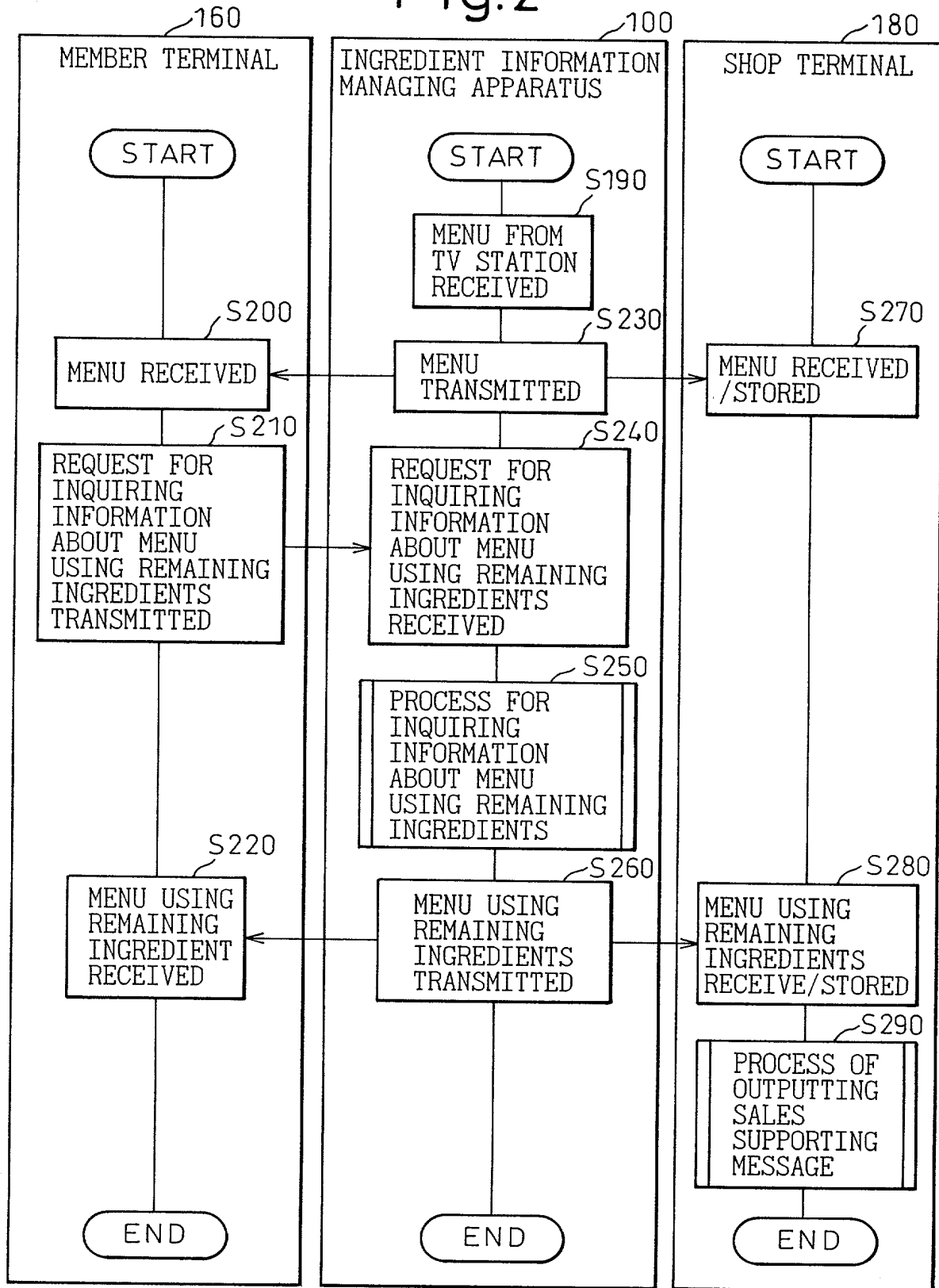


Fig.3

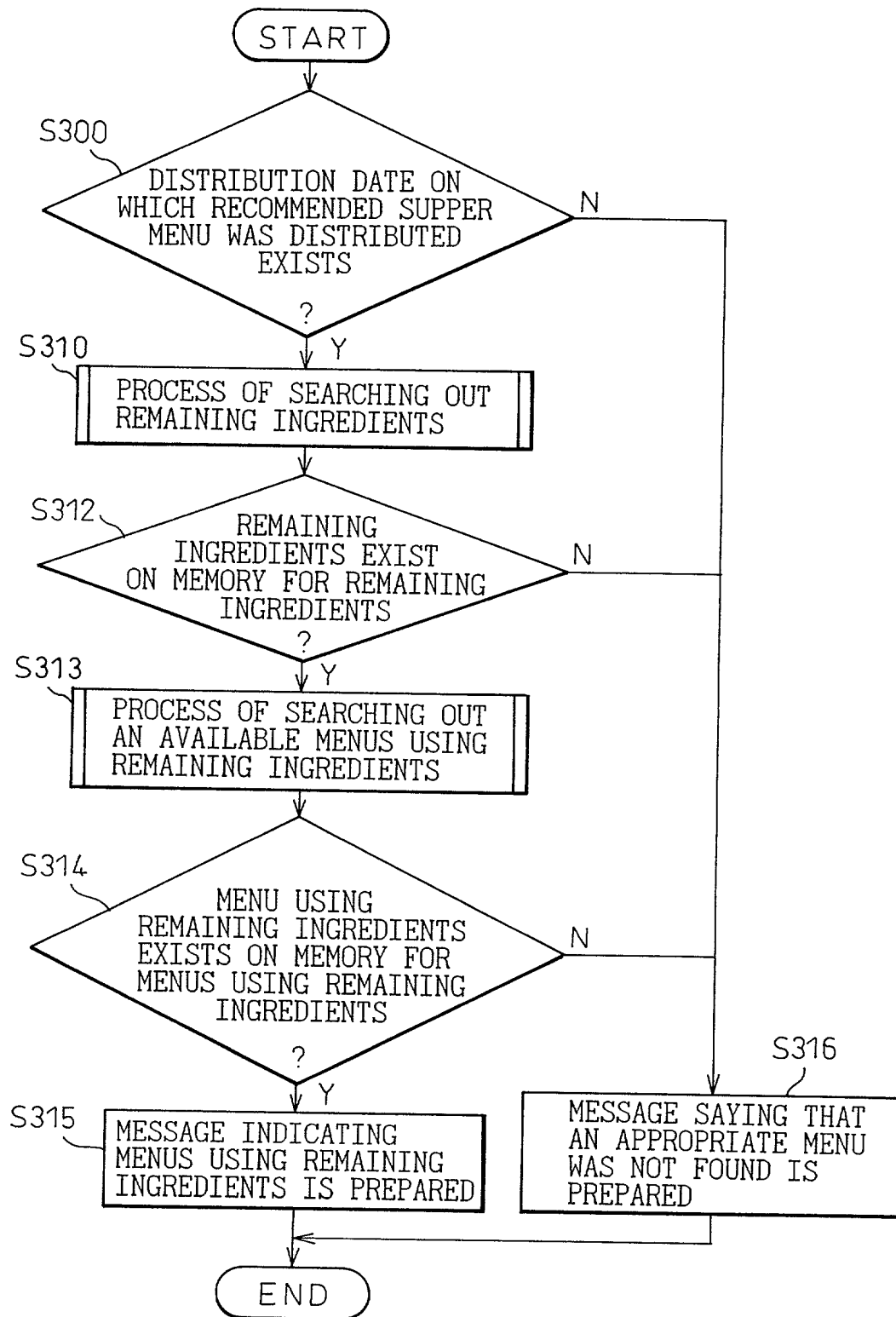


Fig. 4

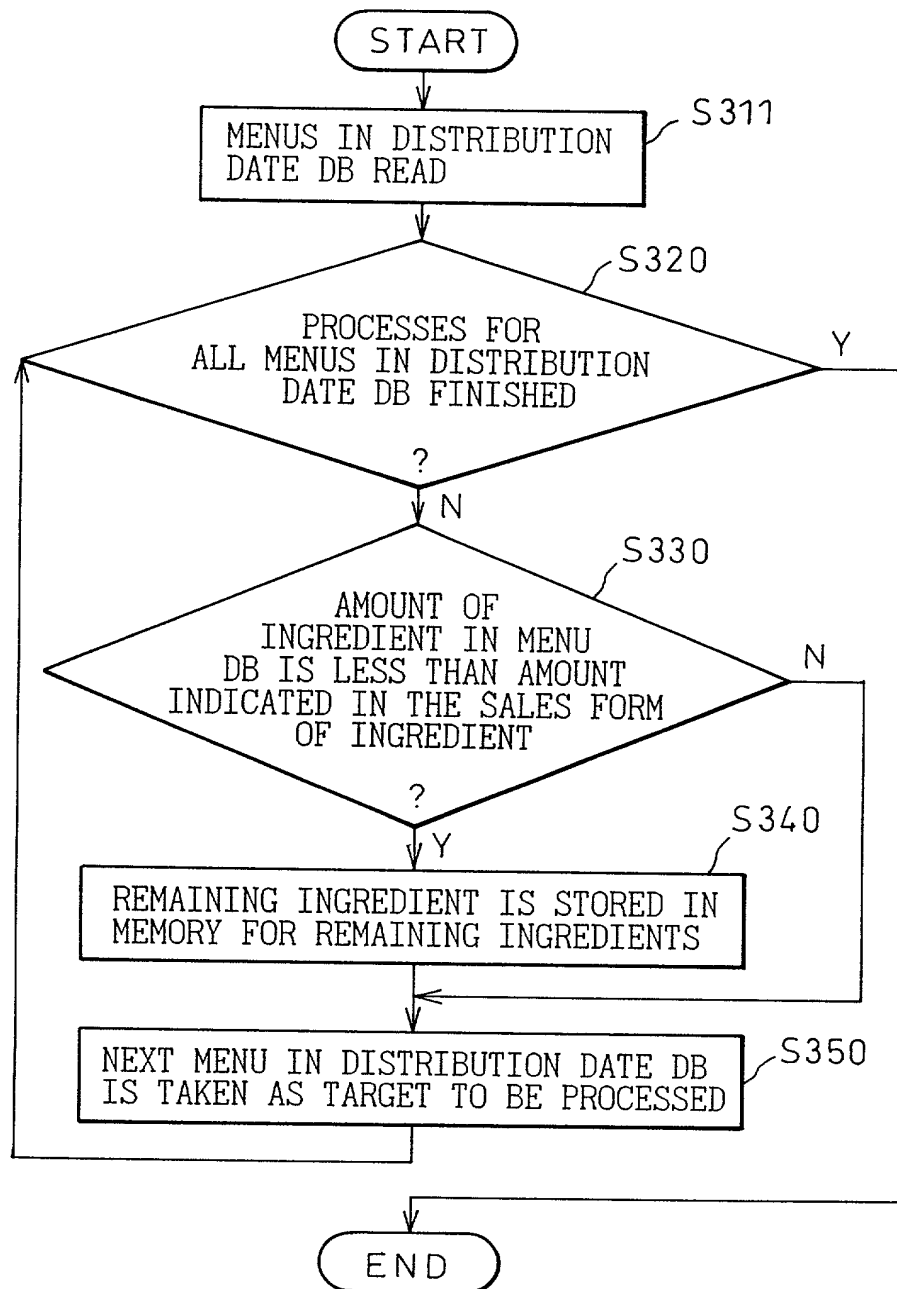


Fig.5

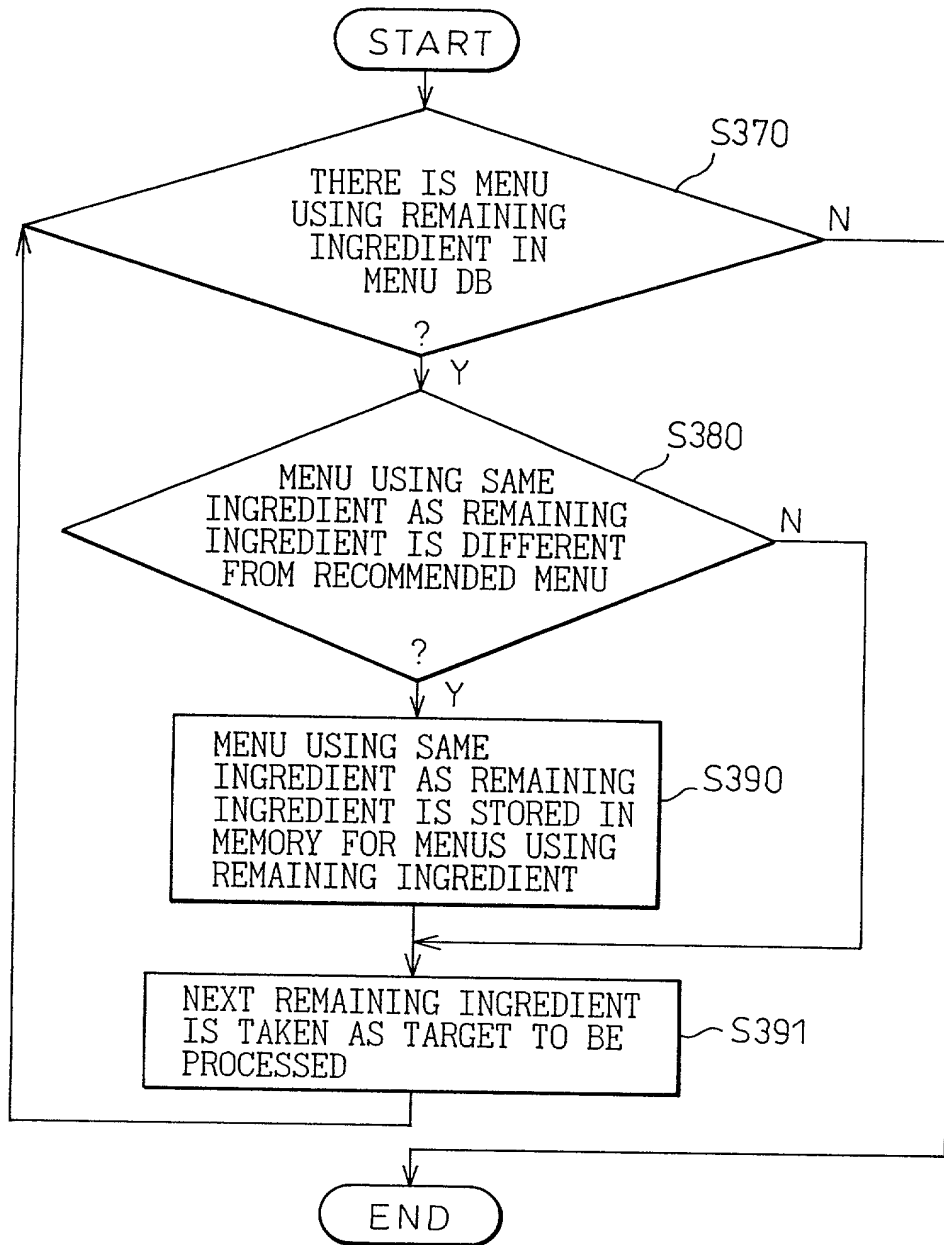


FIG. 6 is a schematic diagram of a menu distribution system in accordance with one embodiment of the present invention. The menu distribution system 400 includes a menu distribution unit 410, a menu distribution database 420, a menu distribution interface 430, and a menu distribution output device 440.

Fig.6

MENU DISTRIBUTION DATE	MENU-1	MENU-2	MENU-3	MENU-4	MENU-5
JUNE 1	HAMBURGER	GREEN SALAD	ONION SOUP	--	--
⋮	⋮	⋮	⋮	⋮	⋮
JUNE 30	CHOP SUEY	EGG ROLL	TOMATO SALAD	--	--

400

Fig.7A

NAME OF MENU	INGREDIENT <sub>1</sub>	AMOUNT OF INGREDIENT <sub>1</sub>	INGREDIENT <sub>2</sub>	AMOUNT OF INGREDIENT <sub>2</sub>	INGREDIENT <sub>n</sub>	AMOUNT OF INGREDIENT <sub>n</sub>
CHOP SUEY (4 PERSONS)	CHINESE CABBAGE	500g	SLICED PORK HAM	50g	SHRIMP	8
⋮	⋮	⋮	⋮	⋮	⋮	⋮
CHINESE CABBAGE BOILED WITH CREAM (4 PERSONS)	CHINESE CABBAGE	500g	TUNA	1 CAN (135g)	MILK	500cc

500

Fig.7B

SEASONING 1	AMOUNT OF SEASONING 1	SEASONING n	AMOUNT OF SEASONING n	RECIPE
SOY SAUCE	LARGE SPOON 1.5	SAKE FOR COOKING	LARGE SPOON 1.5	1.AFTER HEATING A POT WITHOUT ANYTHING IN IT.... 2.NEXT, VEGETABLE ...
⋮	⋮	⋮	⋮	⋮
SALT	SMALL SPOON 1/2	DOGTTOOTH VIOLET STARCH	LARGE SPOON 1	1.BOIL CHINESE CABBAGE... 2.PUT WATER, TUNA,AND SALT... IN POT...

500



Fig.8

600

NAME OF INGREDIENT	SALES FORM
CHINESE CABBAGE	1 PIECE (1000g)
⋮	⋮
SLICED PORK HAM	1 PACK (200g)

Fig.9

700

NAME OF MEMBER	E-mail ADDRESS
NAEMURA	naemura@aa.bb.co.jp
⋮	⋮
SUZUKI	suzuki@aa.bb.co.jp

Fig.10

800

NAME OF SHOP	E-mail ADDRESS
AAA mart	aaa-mart@aa.bb.co.jp
:	:
BBB store	bbb-store@aa.bb.co.jp

Fig.11A

900

RECOMMENDED MENUS  
ON JUNE 30  
PLEASE SELECT A MENU  
TO WHICH A RECIPE IS REQUIRED

\*[1.CHOP SUEY]  
[2.EGG ROLL]  
[3.TOMATO SALAD]

[RETURN]

\*\*\*ADVERTISEMENT\*\*\*  
AAA-mart FOR SUPPER  
LOW PRICE INGREDIENTS OF  
RECOMMENDED SUPPER MENU

Fig.11B

910

RECIPE OF CHOP SUEY

[INGREDIENTS]

CHINESE CABBAGE: 500g  
SLICED PORK HAM: 50g  
SHRIMP: 8

:

SOY SAUCE: LARGE SPOON 1.5

[PROCEDURE]

1.AFTER HEATING A POT WITHOUT ANYTHING  
IN IT,ADD ONE LARGE SPOONFUL OF OIL,  
AND THEN FRY MEAT FIRST  
2.NEXT,VEGETABLE FIRST...

[RETURN]

Fig.11C

920

MENUS USING REMAINING INGREDIENTS  
ON PAST RECOMMENDED SUPPER MENU

PLEASE SELECT A DATE OF PREPARING  
PAST RECOMMENDED SUPPER MENU

[JUNE 1]

[JUNE 2]

:

[JUNE 29]

\*[JUNE 30]

[RETURN]

Fig.11D

930

NEW RECOMMENDED MENUS USING  
INGREDIENTS PRESUMED TO REMAIN  
ON RECOMMENDED SUPPER MENU  
ON JUNE 30

HELPFUL FOR YOUR TODAY'S SUPPER

INGREDIENTS PRESUMED TO REMAIN:  
CHINESE CABBAGE 500g

NEW RECOMMENDED MENUS

\*[1.CHINESE CABBAGE BOILED WITH CREAM]  
[2.BOILED CHINESE CABBAGE]

Fig.12A

940

RECIPE OF CHINESE CABBAGE  
BOILED WITH CREAM

[INGREDIENTS]

CHINESE CABBAGE: 500g

TUNA: 135g

FRESH CREAM: 1/2 CUP

:

SALT: SMALL SPOON 1/2

:

[PROCEDURE]

1. BOIL CHINESE CABBAGE, CUT IT TO BE  
EASY TO EAT, AND SQUEEZE WATER  
FROM IT

:

2. PUT WATER, TUNA AND SALT IN POT, PUT  
IT ON HOT FIRE, ADD CHINESE CABBAGE OF  
1 AFTER BOILING UP, AND THEN BOIL IT  
AGAIN

[RETURN]

Fig.12B

950

AN APPROPRIATE MENU  
WAS NOT FOUND

PLEASE CONFIRM THE DATE

[RETURN]

Fig.13

1300

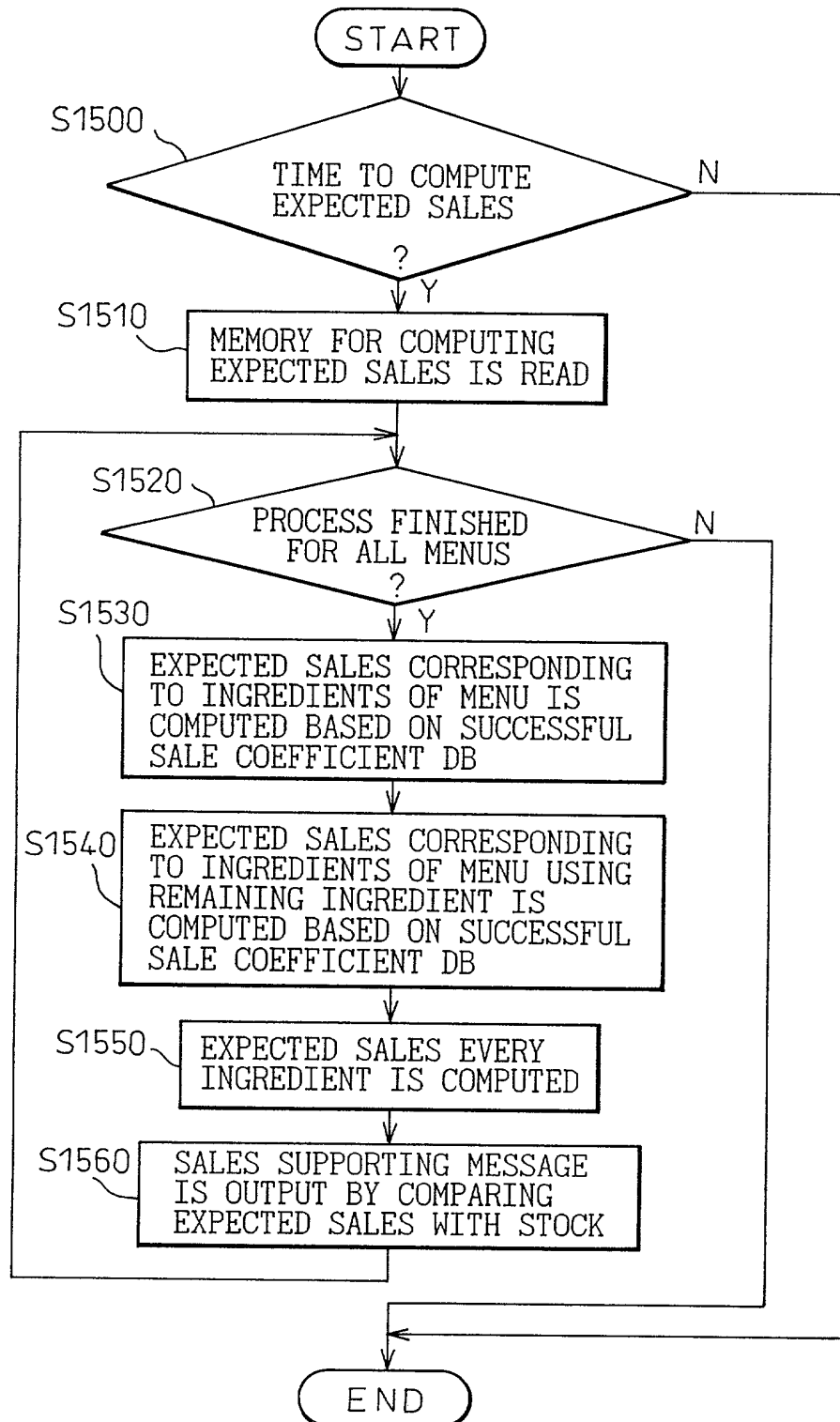
MERCHANDISE (INGREDIENT)	AMOUNT OF STOCK
CHINESE CABBAGE	20
SLICED PORK HAM	20 PACKS
⋮	⋮

Fig.14

1400

MERCHANDISE (INGREDIENT)	SUCCESSFUL SALE COEFFICIENT OF RECOMMENDED SUPPER MENU	SUCCESSFUL SALE COEFFICIENT OF MENU USING REMAINING INGREDIENT
CHINESE CABBAGE	10 %	30 %
SLICED PORK HAM	20 %	60 %
⋮	⋮	⋮

Fig.15





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Fig.16

1600

MERCHANDISE (INGREDIENT)	EXPECTED SALES OBTAINED FROM RECOMMENDED SUPPER MENU	EXPECTED SALES OBTAINED FROM MENU USING REMAINING INGREDIENT
CHINESE CABBAGE	50 (SALE UNIT: 1/2)	2.5 (SALE UNIT: 1/2)
SLICED PORK HAM	100 PACKS	5 PACKS
:	:	:

Fig.17

1700

SALES SUPPORTING MESSAGE  
AT 15:00.JULY 1

#1 "14 CHINESE CABBAGES"  
ARE EXPECTED TO BE LEFT UNSOLD

#2 MORE "8 PACKS OF SLICED PORK HAM"  
ARE EXPECTED TO BE NEEDED

THE ABOVE IS SALES SUPPORTING MESSAGE  
AT 15:00.JULY 1